

Lady Irwin College is an empanelled Training Partner under the FoSTaC initiative of Food Safety and Standards Authority of India (FSSAI). One Food Safety Supervisor is recommended per 25 food handlers working in an establishment by FSSAI. All Food Business Operators need to have a Food Safety Supervisor in each of their premises by 31st December 2018.

The college and its faculty have been working in the field of training and development for decades. The Food Safety Supervisor training course has several benefits for Food Business Operators.

- After successful completion of the training a Certificate from FSSAI
- Guidance from a FSSAI Certified Trainer
- Understanding basic concepts of food safety & hygiene- Minimizing legal hassles in complying to FSSAI Requirements
- Ability to train the Food Handlers at your own premise
- Lowering the risk of foodborne infections/poisoning & building customer trust.

Training Fees

Type of Course	Rate (Rs/head)
Basic Catering (for DU students)	500
Basic Catering for others	1000
Advanced Catering	2000

Batch size:20 – 35

Eligibility criteria for Food Safety Supervisors -Catering

Criteria	Basic Level	Advance Level/Special Level
Food Handlers/Supervisors or other individuals employed in Food Business	<ul style="list-style-type: none"> • Matriculate with 6-month experience in catering/food service sector 	<ul style="list-style-type: none"> • Graduates in science with 1-year experience in a supervisory role in the catering/food service sector <p style="text-align: center;">Or</p> <ul style="list-style-type: none"> • Graduates in non-science discipline with 2-years' experience in a supervisory role in the catering/food service sector
Students/Other individuals intending to enter the Food Business	<ul style="list-style-type: none"> • Completed/pursuing post-graduation in food science/nutrition/hospitality or other allied fields. <p style="text-align: center;">Or</p> <ul style="list-style-type: none"> • Completed/pursuing final year of under-graduation in food science/nutrition/hospitality or other allied fields. 	<ul style="list-style-type: none"> • Completed/pursuing post-graduation in food science/nutrition/hospitality or other allied fields with an exposure to industrial training/experience of a minimum 6 weeks in the catering/food service sector <p style="text-align: center;">Or</p> <ul style="list-style-type: none"> • Completed/pursuing final year of under-graduation in food science/nutrition/hospitality or other allied fields with an exposure to industrial training/experience of a minimum 6 weeks in the catering/food service sector

